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(54) **Process for producing dried cheese.**

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EP 0 278 179 B1

Description

The present invention relates to a process for producing dried cheese and the dried cheese produced thereby. More particularly the dried cheese of the present invention is suitable as an ingredient of instant foods, convenience foods, quick serve meals and the like (hereinafter merely referred to as instant foods).

Generally, when cheese which retains its shape (such as a block or particles) is dried as it is, the resulting dried product is difficult to reconstitute with hot water and to use as an ingredient of instant foods.

In this respect, Japanese Patent Kokai No. 61-158746 discloses a process for producing dried natural cheese which comprises adding water to a raw material which is natural cheese or a mixture of different kinds of natural cheeses, mixing the raw material and water to such a degree that the raw material is uniformly admixed with water but no emulsification is caused, and freeze-drying the resulting mixture. In its specification, it is disclosed that, when natural cheese and water is merely admixed, oil is given up by the resulting product, that is the product renders oil, and that, when natural cheese and water is strongly mixed to prevent rendering (i.e. separation) of oil, the desired original viscosity of the cheese is almost lost and crumbly mouth feel results. Thus, the specification discloses that mixing with a cutter mixer, a silent cutter, a mixing machine having a mortar and a pestle or the like is too strong and cannot be employed.

According to the present inventors' study, the above process is effective for controlling rendering of oil with mixing of natural cheese and water. However, control of oil separation at reconstitution of the resulting product with hot water after drying is insufficient. Further, although addition of water and the mixing operation in the above process is effective for improving reconstitution with hot water, shape retention (rounded corners of cubes and mozzarella type appearance may be allowable but dispersion should be prevented) as reconstitution of the resulting product tends to be impaired. This tendency appears more marked when cheese having a higher water content is used as the raw material, or a mozzarella type product is desired. And, the resulting cheese product is dispersed at the moment of addition of hot water thereto.

United States Patent No. 2289576 discloses a dried cheese for use by admixing with an oil to produce a cheese spray mixture. Before mixing with the oil, the cheese readily crumbles and is in a finely divided state. The dried cheese product of U.S. 2289576 is generated from a cheese-in-water emulsion containing about 80% water. The present inventors have found that when the water content is this high, a shaped product cannot readily be obtained due to porosity and brittleness on drying. The product of U.S. 2289576 has poor shape retention properties and is scattered upon reconstitution with hot water.

According to the present invention, there is provided a process for producing dried shaped cheese which comprises stirring a water-containing raw material mixture which contains emulsified cheese (which may be imitation cheese), and optionally unemulsified cheese, and 35 to 70% by weight of water, at a temperature in the range 0-50 °C and which is about, or lower than the melting point of the fats and oils in the cheese used, and drying the mixture in a shaped state. Preferably, the mixture contains a heat coagulable substance.

The dried cheese product of the present invention reconstitutes well with hot water, and has good shape retention and controlled separation of oil. Further, in the process of the present invention, it is possible to produce a desired product in a one step treatment such as treatment with a silent cutter without requiring a conventional two step treatment such as treatment with a chopper and then with a strainer. Furthermore, even if cheese used as the raw material has a high water content or a mozzarella type product is desired, it is possible to produce a product having improved shape retention.

The product of the present invention can be suitably used as an ingredient of instant foods.

The raw material used in the present invention should contain an emulsified cheese. The emulsified cheese can be obtained by subjecting cheese to a heat melting treatment. The emulsified cheese should generally be included in an amount of at least 10% by weight based on the total amount of cheese to be used. When a heat coagulable substance as described hereinafter is not used, the amount of the emulsified cheese is preferably at least 50% by weight based on the total amount of cheese to be used. Although cheese which is not subjected to a heat melting treatment, typically natural cheese itself, can be also used in the present invention, when no emulsified cheese is used, excessive oil separation is caused after drying and reconstitution with hot water. When a heat coagulable substance is used as described hereinafter, the substance is effective for preventing or reducing oil separation and thereby, cheese which is not subjected to a melting treatment can be used in a relatively large amount based on the total amount of cheese to be used.

Emulsification by a melting treatment can be carried out according to a known process for producing processed cheese from natural cheese. Therefore, in the present invention, processed cheese can be used as the emulsified cheese as it is. Further, in the present invention, there can be used any cheese or other

similar compositions such as so-called filled cheese and imitation cheese which can be melted as the raw material of the present invention. Therefore, there can be used products derived from milk components different from those used in conventional cheese making (e.g., cream, butter, butter oil, rennet-casein, etc.), or those obtained from different fats and protein without using any milk component, for example, cheese-like products of Japanese Patent Kokai No. 51-51550, Japanese Patent Kokoku No. 54-1784, Japanese Patent Kokoku No. 55-39300, Japanese Patent Kokoku No. 60-57813, Japanese Patent Application No. 61-63206 and the like.

In view of shape retention after reconstitution with hot water, the raw material cheese is preferably hard, or semi-hard-type cheese, and a heat coagulable substance is not used.

Usually, melting can be carried out at 70 to 100 °C, preferably, 80 to 95 °C for, e.g. 10 to 20 minutes. When a special emulsification such as that disclosed in Japanese Patent Kokai No. 51-158746 is employed, an emulsifying salt (melting salt) is not required. However, usually, an emulsifying salt is used in an amount of at least 0.1% by weight, preferably, at least 1% by weight based on the total amount of cheese to be used. The emulsifying salt may be a conventional one and examples thereof include various ortho-phosphates, pyrophosphates, polyphosphates, metaphosphates and citrates, for example. They can be used alone or in combination.

The water-containing raw material mixture generally contains 35 to 70% by weight, preferably, 50 to 65% by weight of water. In view of the improvement in reconstitution of the product with hot water, it is preferred that 5 to 30% of the water in the mixture is added after emulsification by melting, but before completion of stirring at a temperature of lower than the melting temperature.

The temperature at which stirring is carried out is lower than the melting temperature of the emulsified cheese. More particularly, a temperature of about or lower than the melting point of the fats and oils in the cheese used is employed. This temperature will be within the range of 0 to 50 °C, and is preferably 10 to 30 °C. When the stirring is carried out at a higher temperature, the product is liable to render oil. And, when the stirring temperature is sufficiently high to cause complete melting, the texture of the product remains dense, and an improvement in reconstitution with hot water is hardly expected. On the other hand, when the stirring temperature is too low, mixing is hardly effected, and particles are liable to remain in the case of stirring for a short period of time.

It is preferred to carry out stirring (blending) in such a degree that block or particulate materials cannot be observed macroscopically, i.e. to produce a blend or paste. When such block or particulate materials are observed by the naked eye, they are liable to remain as cores upon reconstitution with hot water after drying. However, so long as stirring is carried out to the above degree, no more stirring is required.

For the stirring of the present invention, there can be used a mixing machine which applies a strong shearing force such as a silent cutter, cutter mixer, a mixing machine having a mortar and a pestle or the like without the inconvenience encountered in the above conventional process, and the desired viscosity and smooth mouth feel of original cheese can be reconstituted. Thus, troublesome steps such as treatment with a chopper to prepare so-called grated cheese and then treatment with a strainer are not required in the present invention and the product can be produced by one stirring step.

The mixture can contain a heat coagulable substance, whereby shape retention of the product is improved while maintaining the good reconstitution with hot water.

Examples of the heat coagulable substance include heat coagulable protein such as egg white, lactalbumin and soy protein, for example; and heat coagulable carbohydrates such as starch and methylcellulose (methoxy group content of 26 to 33%) for example. Usually, the heat coagulable substance is used in an amount of 0.01 to 4% by weight, preferably 0.05 to 2% by weight, based on the total amount of cheese as calculated on a dry basis. When the amount of the heat coagulable substance is too small, no substantial effect of the addition of the substance is expected. On the other hand, when it is too large, cheese-like mouth feel and taste are lost.

The stirred mixture with or without the heat coagulable substance thus obtained is a viscous liquid or paste. Unlike spray drying wherein a dried material loses its shape, the viscous liquid or paste may be dried in a shaped state. That is, the liquid or paste is placed in a container such as a tray or spread on an edible material such as pizza crust or protein film and then it is dried. Drying can be carried out according to a conventional method such as air flow drying, for example, hot air drying. However, drying is preferably carried out by freeze-drying.

The dried cheese thus obtained can be readily reconstituted with hot water within a short period of time with controlled rendering of oil. Further, by using the heat coagulable substance, even if cheese having a high water content is used, or a mozzarella type product is produced, there can be obtained a product in good quality having improved shape retention upon reconstitution with hot water.

Although the mechanism for the above improvement in reconstitution with water as well as in shape

retention is not yet fully clear, the following functions can be presumed.

(1) In the emulsified cheese treated with heat melting, oil drops are finely divided and casein forms a protecting membrane. Thereby, stable emulsified particles which are hardly broken by stirring at a low temperature are formed.

(2) Stirring at a low temperature causes certain looseness between emulsified particles, which improves permeability upon reconstitution with hot water.

(3) When the heat coagulable substance is distributed on the surface of the particles, the substance acts as a binder and controls oil separation upon contact with hot water.

The following Examples further illustrate the present invention in detail but are not to be construed to limit the scope thereof. All "%s" and "parts" in the Examples are by weight unless otherwise stated.

Example 1

Each of commercially available processed cheese of a standard hardness (water content: 44.5%), processed cheese having high heat resistance (water content: 42.8%) and mozzarella type processed cheese having high melting property (water content: 45.0%) was used as the raw material.

The raw material was cut into cubes (about 2 x 2 x 2 cm). Water (33 parts) was added to the cubes (100 parts) while stirring in a silent cutter (1600 r.p.m.) at 15° C. After mixing for 3 minutes, there was obtained a paste having a final water content of 56 to 58%. This was placed on a dryer tray so that the thickness of the paste became about 8 mm. The tray was allowed to stand in a freezer at -30° C for 3 hours to freeze the paste. The frozen paste was cut into cubes (about 8 x 8 x 8mm) and the cubes were dried at a temperature of 40° C and a reduced pressure of 0.4 mbar (0.3 Torr) for 15 to 18 hours.

Each dried cheese thus obtained did not render oil just after freeze-drying and was reconstituted within 2 minutes in hot water at about 95° C.

The degree of oil separation after reconstitution with hot water, dispersion upon addition of hot water and appearance of the products are shown in Table 1 and, according to the properties after reconstitution with hot water, the hard type cheese is superior to the soft type cheese used as the raw material.

In Table 1, the degree of oil separation is expressed as the following criteria:

- : No oil separation;
- ±: Small oil drops are observed;
- +: Large oil drops are observed; and
- + +: An oil layer is observed.

The appearance after reconstitution with hot water is expressed as the following criteria:

- 1: The original dice shape is almost maintained;
- 2: Corners are observed but dull shaped;
- 3: Corners are rounded, mozzarella type.

Table 1

Cheese	Standard type	Heat resistant type	Melting type
Oil separation	-	-	- to ±
Dispersion after addition of hot water	a little	a little	dispersed
Appearance	2	1	3

Example 2

Each of commercially available processed cheese having high heat resistance and mozzarella type cheese as used in Example 1 were cut into cubes (about 2 x 2 x 2 cm). Water (33 parts) and dried egg white (0 to 0.4 part) were added to the cubes (100 parts) while stirring in a silent cutter (1600 r.p.m.) at 15° C. After mixing for 5 minutes, there was obtained a paste having a final water content of 56 to 58%. In the same manner as described in Example 1, dried cheese was obtained.

Each dried cheese thus obtained did not cause any oil separation just after freeze-drying and was reconstituted within 2 minutes in hot water at about 95° C.

The degree of oil separation after reconstitution, dispersion and appearance after reconstitution with hot water are as shown in Table 2. In Table 2, the results are expressed by the same manner as those in Table 1.

Table 2

Cheese	Heat resistant type	Mozzarella type			
Amount of egg white (%)	0.3	0.04	0.3	0.8	1.2
Dispersion after addition of hot water	no	a little	no	no	no
Appearance	1	3	3	2	1

Example 3

A mixture of dried rennet-casein (23 parts), hardened oil (30 parts), water (45 parts), sodium citrate (0.37 part), disodium hydrogen phosphate dodecahydrate (0.7 to 3.5 parts), salt (1.8%), citric acid sufficient for adjusting pH of the mixture to 5.7, and a small amount of cheese flavor was heated at 90 to 92° C with stirring for 5 minutes and then cooled to obtain an imitation cheese. When disodium hydrogen phosphate was added in a small amount, the state of emulsification of cheese after heat melting became inferior.

In the same manner as described in Example 1, water (33 parts) was added to cheese thus obtained (100 parts) while mixing in a silent cutter and then the mixture was freeze-dried to obtain dried imitation cheese. The degree of oil separation after drying and reconstitution with hot water of the products are shown in Table 3. In Table 3, the degree of oil separation is expressed in the same manner as in Table 1 and reconstitution is expressed by the following criteria:

- A: Reconstitution with hot water within 1 min.;
- B: Reconstitution with hot water within 2 min.;
- C: Reconstitution with hot water within 3 min.;
- D: Cores are remained by reconstitution in hot water for 3 min.

The state of emulsified cheese is expressed by the following criteria:

- A: Good;
- B: Normal;
- C: Inferior.

Table 3

Amount of phosphate (%)	State of emulsified cheese	Degree of oil-off after freeze-drying	Reconstitution property	Degree of oil Separation after Reconstitution
0.7	C	+	D	+
1.1	B	±	B	±
1.3	A	-	B	± to -
2.0	A	-	B	-
3.5	A	-	B	-

As can be seen from Table 3, when the emulsified state of cheese at heat melting is inferior, oil separation after freeze-drying and reconstitution becomes excessive.

Example 4

The imitation cheese obtained in Example 3 which contained 2.0 parts of disodium hydrogen phosphate was used as the raw material. Water (40 parts) and one of the following heat coagulable substances 1 to 5 (0.1 part; in the case of the substance 5, 0.5 part) were added to the raw material while mixing in a silent cutter and then the mixture was freeze-dried to obtain dried imitation cheese. Each resulting cheese was readily reconstituted with hot water and had mozzarella type texture. And, no dispersion upon addition of hot water and no oil separation after reconstitution were observed.

Heat Coagulable Substances

1. Soy Protein Isolate (manufactured and sold under the trade name of "New-Fujiipro SE" by Fuji Purina

Protein Co., Ltd., Japan)

2. Egg White Spray-dried (manufactured and sold by Q.P. Co., Ltd., Japan)

3. Lactoalbumin (manufactured and sold under the trade name of "Sun-Lacto N5" by Taiyo Chemical Co., Ltd., Japan)

5 4. Phosphated Modified Starch (manufactured and sold under the trade name of "Starch No. 100" by Nichiden Kagaku Kabushiki Kaisha, Japan)

5. Methycellulose (manufactured and sold under the trade name of "Metorose-1500" by Shin-etsu Chemical Co., Ltd., Japan)

10 Example 5

Emulsified cheeses A to D were prepared according to the following formulations.

Ingredients	Amounts (parts)			
	A	B	C	D
Rennet-casein	27	25	21	16
Hardened oil	36	33	27	22
Water	35	40	50	60
Salt	2	2	2	2
Sodium citrate	0.37	0.37	0.37	0.37
Disodium hydrogen phosphate 12 hydrate	2.4	2.2	2.0	1.8

25 The above ingredients were melted by heating at 90 to 92 °C for 5 minutes and the mixture was cooled to obtain the imitation cheeses. From these cheeses, freeze-dried products were produced according to one of the following procedures.

1. Water was added to cheese while stirring at 20 °C and then the mixture was freeze-dried.

2. Cheese was stirred at 20 °C without addition of water and then freeze-dried.

30 3. Cheese was subjected to freeze-drying without stirring.

Reconstitution, degree of oil separation and appearance after reconstitution with hot water of the products are shown in Table 4. In Table 4, the results were expressed in the same manner as in the above Tables.

Table 4

Procedure	Cheese	Water content before drying (%)	Reconstitution	Oil Separation after reconstitution	Appearance after reconstitution
3	A	35	D	/	/
3	C	50	D	/	/
2	A	35	C	-	1
2	C	50	B	-	1
1	D	60	B	-	2
45 1	C	60	B	-	2
1	B	60	A	-	3
1	A	60	A	-	3

50 No oil separation after drying was observed. However, as seen from Table 4, reconstitution with hot water is varied and it is necessary to stir at a low temperature to obtain the desired results. Further, it is clear from Table 4 that more desired results can be obtained by effecting stirring with addition of water to the mixture of the raw material.

55 Example 6

A mixture of dried rennet-casein (27 parts), hardened oil (36 parts), water (35 parts), sodium citrate (0.37 part), tripolyphosphate (1.0 part) or disodium hydrogen phosphate dodecahydrate (2.4 parts), salt (2 parts) and a small amount of cheese flavor was mixing with heating at 90 to 92 °C for 5 minutes and then

the mixture was cooled to obtain imitation cheese. The cheese obtained by using tripolyphosphate (E) was a heat resistant type. The cheese obtained by using disodium hydrogen phosphate was a mozzarella type. By using these cheeses, freeze-dried products were produced according to one of the following procedures.

1. Water and dried egg white (1.0% based on the solids content of cheese) were added to cheese with stirring at 20 °C and then the mixture was freeze-dried.
2. Water was added to cheese with stirring at 20 °C and then the mixture was freeze-dried.
3. Cheese was stirred at 20 °C without addition of water or dried egg white and then freeze-dried.

Reconstitution, appearance after reconstitution and dispersion of the products are shown in Table 5. In Table 5, the results are expressed by the same manner as in the above Tables.

Table 5

Procedure	Cheese	Water content before drying (%)	Reconstitution with hot water	Appearance after reconstitution	Dispersion upon addition of hot water
3	E	35	C	1	no
2	E	60	A	2	a little
1	E	60	A	1	no
1	A	60	A	1	no

No oil separation after drying was observed. As seen from Table 4, in view of improved reconstitution, addition of water is preferred. However, in this case, dispersion upon addition of hot water is caused. This is prevented by addition of egg white.

Example 7

Each of commercially available processed cheese (water content: 44.5%) and rindless cheddar cheese made in Australia (water content: 37%) was used as the raw material.

The raw material was cut into cubes and water was added to the cubes in an amount as shown in Table 6 so that the final water content was 57 to 58% while stirring in a silent cutter (1600 r.p.m.) at 15 to 20 °C for 3 minutes to obtain a paste. The paste thus obtained was placed on a dryer tray and allowed to stand in a freezer at -30 °C for 3 hours to freeze the paste. The frozen paste was dried at a temperature of 40 °C and a reduced pressure of 0.4 mbar (0.3 Torr) for 15 to 18 hours.

Each dried cheese thus obtained did not cause any oil separation just after freeze-drying and was readily reconstituted.

However, as shown in Table 6, when the amount of natural cheese is more than 50%, oil separation after reconstitution is excessive and appearance is inferior, which lowers commercial value of the product.

The results in Table 6 are expressed in the same manner as in the above Tables.

Table 6

Cheeses (parts)		Amount of water added (parts)	Water content before drying (%)	State after reconstitution	
Process	Cheddar			Oil-off	Appearance
100	0	30	58	-	1
80	20	35	58	-	1
60	40	40	58	- to ±	2
50	50	40	58	+	2
40	60	43	58	+	2
20	80	45	58	+	3
0	100	50	58	++	3

Example 8

In the same manner as described in Example 7, dried cheese was produced except that water (as

shown in Table 7) and dried egg with (1.0% based on the solids content of cheese) were added. The properties of the dried cheeses obtained are as shown in Table 7. In Table 7, the results are expressed as in the above Tables.

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Table 7

10	Cheeses (parts)		Amount of water added (parts)	State after reconstitution	
	Process	Cheddar		Oil Separation	Dispersion upon addition of hot water
	60	40	40	-	no
	40	60	43	-	no
	20	80	45	-	no
15	0	100	50	+	no

It can be seen from the foregoing that a shaped dried cheese which is reconstituted well by hot water and which does not greatly render oil upon reconstitution with hot water can be obtained by blending a water-containing mixture which contains emulsified cheese at a temperature of lower than its melting temperature, and drying the mixture. Further, it has been also found that, in order to improve shape retention upon reconstitution with hot water, it is effective that the water-containing mixture contains a heat coagulable substance.

Claims

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1. A process for producing dried shaped cheese which comprises stirring a water-containing raw material mixture which contains emulsified cheese (which may be imitation cheese), optionally unemulsified cheese and 35 to 70% by weight of water, at a temperature in the range 0 to 50° C and which is about, or lower than, the melting point of the fats and oils in the cheese used, and drying the mixture in a shaped state.
2. A process according to claim 1, wherein the emulsified cheese is processed cheese or other cheese obtained by a melting treatment.
3. A process according to claim 1 or claim 2, wherein the mixture contains the emulsified cheese in an amount of at least 10% by weight based on the total amount of cheese used.
4. A process according to claim 3, wherein the mixture contains the emulsified cheese in an amount of at least 50% by weight based on the total amount of cheese used.
5. A process according to any one of the preceding claims, wherein water is added to the cheese during stirring.
6. A process according to any one of the preceding claims, wherein stirring is carried out by using a silent cutter, a cutter mixer or a mixing machine and/or the mixture is dried in a shaped state.
7. A process according to any one of the preceding claims, wherein the mixture further contains a heat coagulable substance.
8. A process according to claim 7, wherein the heat coagulable substance is protein or carbohydrate.
9. A process according to claim 8, wherein the heat coagulable substance is selected from the group consisting of egg white, lactalbumin, soy protein, starch and methylcellulose having a methoxy group content of 26 to 33%.
10. A process according to claim 8 or claim 9, wherein the heat coagulable substance is added in an amount of 0.01 to 4% by weight based on the total amount of cheese used as calculated by dry basis.

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11. A process according to any one of the preceding claims in which the stirring is carried out at a temperature in the range 10 to 30 ° C.

Revendications

- 5 1. Procédé de fabrication de fromage sec mis en forme, qui comprend le brassage d'un mélange de matières brutes contenant de l'eau qui se compose de fromage émulsionné (pouvant être un succédané de fromage), de manière optionnelle de fromage non-émulsionné et de 35 à 70% en poids d'eau, à une température de l'ordre de 0 à 50 ° C et qui correspond approximativement ou qui est inférieure au point de fusion des graisses et huiles utilisés dans le fromage, et le séchage du mélange mis en forme.
- 10 2. Procédé selon la revendication 1, dans lequel le fromage émulsionné est du fromage traité chimiquement ou un autre fromage obtenu par un traitement de fonte.
- 15 3. Procédé selon la revendication 1 ou la revendication 2, dans lequel le mélange contient le fromage émulsionné dans une quantité d'au moins 10% en poids par rapport au point total de fromage utilisé.
- 20 4. Procédé selon la revendication 3, dans lequel le mélange contient le fromage émulsionné dans une quantité d'au moins 50% en poids par rapport au poids total de fromage utilisé.
5. Procédé selon l'une quelconque des revendications qui précèdent, dans lequel on ajoute de l'eau au fromage durant le brassage.
- 25 6. Procédé selon l'une quelconque des revendications qui précèdent, dans lequel on effectue le brassage au moyen d'un coupeur silencieux, un trancheur-mélangeur ou une machine à mélanger et/ou on sèche le mélange mis en forme.
- 30 7. Procédé selon l'une quelconque des revendications qui précèdent, dans lequel le mélange contient de plus une substance coagulable à la chaleur.
8. Procédé selon la revendication 7, dans lequel la substance qui se coagule à la chaleur est une protéine ou un glucide.
- 35 9. Procédé selon la revendication 8, dans lequel on choisit la substance se coagulant à la chaleur dans le groupe comprenant le blanc d'oeuf, les lactoalbumines, les protéines de soya, l'amidon et la méthylcellulose ayant une teneur en groupe méthoxy de 26 à 33%.
- 40 10. Procédé selon la revendication 8 ou la revendication 9, dans lequel on ajoute la substance coagulable à la chaleur dans une quantité de 0,01% à 4% en poids par rapport au poids total de fromage utilisé, calculé sur une base sèche.
- 45 11. Procédé selon l'une quelconque des revendications précédentes, dans lequel on effectue le brassage à une température de l'ordre de 10 ° à 30 ° C.

Patentansprüche

- 50 1. Verfahren zum Erzeugen von getrocknetem, geformtem Käse, das das Rühren einer wasserhaltigen Rohmaterialmischung, die emulgierten Käse (der Imitationskäse sein kann), gegebenenfalls nicht-emulgierten Käse und 35 bis 70 Gew.% Wasser enthält, bei einer Temperatur im Bereich von 0 bis 50 ° C, wobei die Temperatur etwa dem Schmelzpunkt der Fette und Öle in dem verwendeten Käse entspricht oder darunter liegt, und das Trocknen der Mischung in einem geformten Zustand umfasst.
- 55 2. Verfahren nach Anspruch 1, wobei der emulgierte Käse verarbeiteter Käse oder ein anderer Käse, der durch eine Schmelzbehandlung erhalten wurde, ist.
3. Verfahren nach Anspruch 1 oder 2, wobei die Mischung den emulgierten Käse in einer Menge von mindestens 10 Gew.% in bezug auf die Gesamtmenge des verwendeten Käses enthält.

4. Verfahren nach Anspruch 3, wobei die Mischung den emulgierten Käse in einer Menge von mindestens 50 Gew.% in bezug auf die Gesamtmenge des verwendeten Käses enthält.
5. Verfahren nach einem der vorhergehenden Ansprüche, wobei das Wasser zu dem Käse während des Rührens hinzugegeben wird.
6. Verfahren nach einem der vorhergehenden Ansprüche, wobei das Rühren durchgeführt wird, indem man eine leise Schneidvorrichtung, einen Schneidmischer oder eine Mischvorrichtung verwendet, und/oder die Mischung in einem geformten Zustand getrocknet wird.
7. Verfahren nach einem der vorhergehenden Ansprüche, wobei die Mischung weiterhin eine hitzecoagulierbare Substanz enthält.
8. Verfahren nach Anspruch 7, wobei die hitzecoagulierbare Substanz Protein oder Carbohydrat ist.
9. Verfahren nach Anspruch 8, wobei die hitzecoagulierbare Substanz aus der Reihe Eiweiss, Lactoalbumin, Sojaprotein, Stärke und Methylzellulose mit einem Methoxygruppengehalt von 26 bis 33 % ausgewählt wird.
10. Verfahren nach Anspruch 8 oder 9, wobei die hitzecoagulierbare Substanz in einer Menge von 0,01 bis 4 Gew.% in bezug auf die Gesamtmenge des verwendeten Käses, berechnet auf der Trockenbasis, zugegeben wird.
11. Verfahren nach einem der vorhergehenden Ansprüche, wobei das Rühren bei einer Temperatur im Bereich von 10 bis 30° C durchgeführt wird.